CITY PAGES 2019 SPRING EDITION

restaurant*guide*

My Burger

THE TWIN CITIES' BEST KEPT SECRET? MY BURGER IS YOUR NEIGHBORHOOD'S NEW HANGOUT.

p. 9

10,000 LAKES, ONE WHISKY

WINDSOR®

10,000 LAKES • ONE WHISKY

DRINK SMART®

Windsor® Imported Canadian Supreme Blended Whisky, and Windsor® Blended Canadian Whisky Infused with Natural Flavors, 35%-40% Alc./Vol. ©2019 The Windsor Distillery Co., Chicago, IL.

NATURAL BOUNTY. REAL HOSPITALITY.

Join us for contemporary tavern fare that celebrates the flavors of Minnesota. Or belly up to the bar for local beers and spirits.

tc400tavern.com
612.455.6311
1330 Industrial Blvd NE • Minneapolis

NATURAL BOUNTY ★ REAL HOSPITALITY
MINN PROUD
HAND CRAFTED
FOOD & DRINK
400

SHOP LOCAL & SAVE EVERY DAY!

— WINE & SPIRITS —

LIQUOR BOY

- Huge Selection
- Tons of Free Parking
- Carry Out Service
- Friendly & Knowledgable Staff
- Convenient Location
- Let Our Experts Help with Your Wedding/Party Planning

LOWEST EVERYDAY PRICES... GUARANTEED!*

Location: 5620 Cedar Lake Rd, St Louis Park, MN 55416 | **Tel:** 952-512-2200

Across from West End near Costco & Home Depot

Hours: Monday–Thursday 9am–8pm | Friday–Saturday 9am–10pm | Sunday 11am-6pm

www.liquor-boy.com

**We will match any current advertised price using same payment method.*

COFFEE LOVERS REJOICE!

FULTON

Fulton has teamed up with four Minnesota coffee roasters (Fika, Five Watt, Up, and Peace Coffee) to create our very first Coffee Beer Mixed Pack. Better yet, the variety doesn't end with the coffee: we've brewed four distinct beers to perfectly compliment each of the individual coffees from our roaster friends.

FULTON 10 YEARS CRAFTING THE EXTRAORDINARY SINCE 2008

ANGRY TACO · BARREL BAR · CANAL STREET NOODLE CO. · CAPUTO PIZZERIA · FIELD GREENS TOSSED PRESSED BLENDED · HANDWICH SHOP · honeycomb chicken + waffle · OCEANTAIL SUSHI AND SAKE BAR · PieCaken BAKESHOP · saltbrick burger · STEEL TREE COFFEE

REVOLUTION HALL

A **one of a kind culinary experience** featuring eleven innovative dining concepts ranging from *Pizza* to *PieCaken*, *Ramen* to *Sushi*, *Tacos* to *Waffles*, and *Handwiches* to *Dry-Aged Burgers*.

Rosedale Center
Suite 1030
1595 MN-36, Roseville, MN 55113
(651) 400-7918

Mon - Thu 730 AM - 9 PM] **Fri & Sat** 7:30 AM - 10 PM | **Sun** 7:30 AM - 7 PM

Stay Connected!

@RevHallRosedale

STIGMA

HEMP COMPANY

INDEPENDENT LOCALLY OWNED

stigmahemp.com

SHOP OPENS MARCH 28TH 2019

250 3RD AVENUE N • NORTH LOOP MPLS

ORDER TODAY
DELIVERED TOMORROW

CBD

ORGANIC METHODS

NON-GMO

VEGAN

3rd PARTY TESTED

BUY NOW AT STIGMAHEMP.COM

for 33% off, use promo code FOODIE

FEEL BETTER TOGETHER
@STIGMAHEMP

seed
CAFE
A PLANT-BASED EATERY

Serving up good everyday!

MON-SAT // 9AM-9PM
SUN BRUNCH // 9AM-4PM

Strong Coffee, Bubbly Rose, ABLE Beer, Turmeric Caulifower Curry, Spicy Grilled Cheese Sandwiches, Kale Caesar Salad, Tahini Sea Salt Chocolate Chunk Cookies, Get on over here!

@seedcafempls
seedcafempls.com
612-345-7265
3252-B W Lake St

CONTENTS

10
5 THINGS TO KNOW ABOUT DEMI (SINCE YOU WON'T BE ABLE TO GET A RESERVATION FOR MONTHS)
By Emily Cassel

12
THE NEW ZETTAS ON EAT STREET IS ADORABLE, DELICIOUS, AND SO DAMN COOL
By Natalia Mendez

18
YOU HAVE TWO NEW BBQ PLACES TO CHECK OUT IN NORTHEAST
By Emily Cassel

25
NINE RESTAURANTS TO TRY IF YOU'RE ALREADY SICK OF YOUR RESOLUTION TO EAT HEALTHY
By Stacy Brooks

29
HERE ARE THE TWIN CITIES' 2019 JAMES BEARD AWARD SEMIFINALISTS
By Emily Cassel

33
THESE WERE YOUR FAVORITE BITE SQUAD RESTAURANTS OF 2018
By Emily Cassel

37
ST. PAUL'S KEG & CASE VOTED AMERICA'S BEST NEW FOOD HALL
By Emily Cassel

ON THE COVER

MYBURGER®
See our ad on the opposite page!

myBURGER

6 Twin Cities Locations
www.myburgerusa.com
@myburgerusa

LOCALLY OWNED (AND OBSESSED OVER)

If television cooking shows are to be believed, the way to make the best burger is to take a patty and pile all kinds of crazy stuff on top of it. Fortunately for Twin Cities burger lovers, the folks at My Burger don't seem to watch a lot of TV.

My Burger's founders have pursued the perfection of the classic, straight-forward burger with a zeal normally reserved for cults, hockey fans, and science-fiction convention attendees. But we are all the lucky beneficiaries of their quixotic quest.

BACK TO BASICS

If you've never been to a My Burger (and if that's the case, may we be the first to welcome you home from what we can only assume is a lengthy period of captivity and/or space travel) when you walk in you'll be struck by the simplicity of it. The clean lines, the organized layout, and the colorful, whimsical, but unobtrusive decor, create a comfortable atmosphere that is well-matched to the restaurant's namesake food item.

Two signature offerings anchor the menu—the Original, topped with ketchup, mustard, pickles and grilled onions, and the California featuring lettuce, tomato, and mayo. In its own way, each pares the burger down to its basic components and together they are enough satisfy the world's two kinds of people: are you rich/savory or are you fresh/crisp?

To be fair, there are a number of burgers on the menu that feature fancy toppings – sautéed mushrooms, blue cheese, jalapeños, aïolis, that sort of thing – and you're permitted to craft your own burger from a generous list of free toppings. They also offer chicken, fish, salads for some reason, and an honest to goodness award-winning turkey burger (that's not a joke, they won a national contest). But burger purists will find themselves perfectly content with the first few items on offer and will leave the rest of the menu for the wannabes.

FLIPPIN' GOOD BURGERS

The primary reason My Burger's burgers tend to be a cut above their competition is because they've spent a lot of time perfecting the burger patty. As any chef will tell you, quality, well-seasoned, properly-cooked beef is what elevates a burger from ordinary to extraordinary.

To the delight of keto fans everywhere, My Burger's patty is the kind of burger that tastes good on its own thanks to a creative blend of sirloin and chuck beef cuts, a high-temp flattop grill that consistently delivers the all-important sear, and a proprietary mix of seasonings that they frustratingly refused to reveal.

WOULD YOU LIKE FRIES WITH THAT?

There's an old joke about college that the engineering major asks "how does it work?", the business major asks "how much does it cost?" and the philosophy major asks "would you like fries with that?" Well, not to pile onto the philosopher's woeful employment prospects, but their skills would be wasted at My Burger.

Every burger order at My Burger comes with fries. The menu allows for a free swap to coleslaw or an upgrade to sweet potato fries or onion rings, but they all seem unnecessary . Everyone—your dietitian, your mother, the nagging voice in your head—everyone tells you you're not *supposed* to get fries, but My Burger says "ignore all that, just take the fries." You breathe deep and whisper back: "Thank you, My Burger."

Locally-owned and family-run, the My Burger mini-chain (currently 6 locations) is getting less mini with another new location opening in the spring of 2019. At their current rate of expansion, they will be satisfying burger cravings throughout the Twin Cities in a few years. Then we'll have one more thing to brag about that Minnesotans do best.

MUST-TRY FOOD

THE ORIGINAL
ketchup, mustard, fried onions
sweet pickles, fries included

DOUBLE CALI w/ CHEESE
lettuce, tomato, mayo,
american cheese, fries included
(*pictured, top right*)

INSIDER TIPS

- hand-dipped shakes and malts give an old-time soda jerk feel to your meal
- the Impossible Burger is a genuinely tasty meat-free alternative
- select locations serve beer!

All photography by Restaurant Project

5 things to know about Demi (since you won't be able to get a reservation for months)

Well, the Instagram influencers of Minneapolis-St. Paul already snatched up essentially the entire first two months worth of reservations at Gavin Kaysen's latest: Demi.

But that gives you some time to hunt between the couch cushions and save your pennies before for when seating at the new North Loop 20-seater becomes available.

Wondering what a ticket gets you? We stopped by to preview the Barrington menu ($95) with Demi pairing ($55). Here's what to know before you go.

1. There's a real church-basement moment.

It arrives about halfway through dinner: the little gelatin orb surrounded by apple slices that'll have you all like, "Is this a fruit salad?" And then the chefs will be like, "So this is our take on a fruit salad."

2. But, you know. That's just the one moment.

Aunt Kathy never did think to make the Jello in her potluck classic with clarified cider, or to serve it with foie gras and fromage blanc. Nor did she quite master the rhubarb-ginger-radish jus Demi's king salmon is served swimming in, or the zingy pop of the deep green nettle mustard accompanying a tender cube of wagyu striploin. The coconut, birch syrup, and mint in the soy milk pudding could count as a holy trinity? Otherwise, Our Saviour's Lutheran it ain't.

3. This is a family affair.

Yes, every restaurant says that. Here it's true! Kaysen's wife, Linda, designed the restaurant with Shea Design; his brother, a woodworker, made everything from the steak knives to the shelving to the

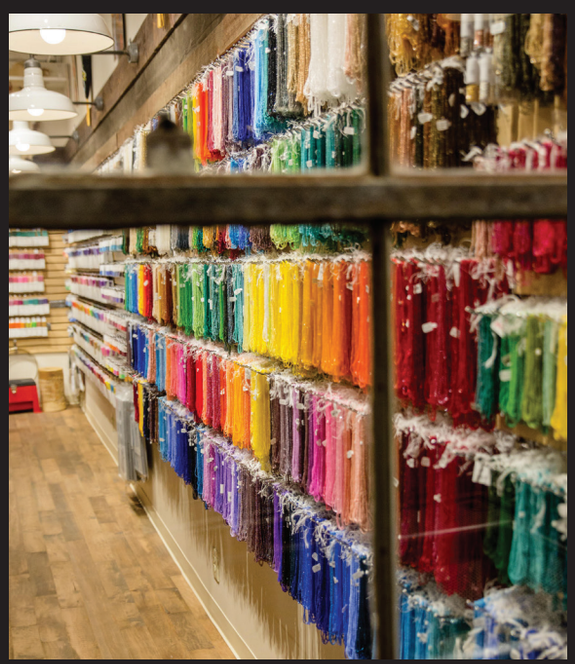
EST. Alary's Bar 1949
Open for
LUNCH
Daily Hours
11AM-2AM
Happy Hour
3PM-7PM • M-F
BUY ANY MENU ITEM
& GET ONE ITEM
OF EQUAL OR LESSER VALUE
FREE!
MONDAY-FRIDAY
11AM-2PM
MUST PRESENT THIS AD
EXPIRES 4/1/19 • USE CODE: BOGO95
139 7TH STREET EAST | ST. PAUL, MN
651-224-7717 | ALARYS.COM

NORTHLAND VISIONS

NATIVE AMERICAN ART & GIFTS

NORTHLAND VISIONS

ARTWORK • JEWELRY • WILD RICE • BEADING SUPPLIES • CLASSES



NORTHLAND VISIONS IS A NATIVE OWNED BUSINESS

Our new gallery and retail space is still a place where one can find treasures of the land, original items made by Native people from the Woodland and Plains tribes of the upper Midwest. Come enjoy the art and unique gifts of the northland.

861 East Hennepin Ave, MPLS, MN 55414 • www.northlandvisions.com • Hours M-F 10-6:30pm - Sat 10-5pm

THE MEXICAN EXPERIENCE
Boca Chica
RESTAURANTE MEXICANO y CANTINA
CELEBRATING 55 YEARS
Enjoy
Authentic Mexican Food
651.222.8499
11 CESAR CHAVEZ, ST. PAUL, MN 55107
www.BocaChicaRestaurant.com

one-of-a-kind silverware rests. Chef de cuisine Adam Ritter's wife is the GM at sister restaurant Bellecour. Even a cider served with one course comes from Minnesota's Sweetland Orchard, which is run by a husband-wife duo—and they only employ their family members.

There's also no division between front and back of house—like Travail and just/us, everyone here is trained in cheffing and service.

4. Those dinner rolls, tho.

Diane Moua is a powerful pastry witch, and I would like every meal everywhere to include the buttery perfection that is her brioche rolls. (At Demi, they arrive alongside the aforementioned fruit salad.)

5. "We're going to keep feeding you until you tap out."

That's what we were told as a tray of a half-dozen bite-sized desserts—chocolate-dipped brown sugar meringue, white chocolate truffles with pistachio and rose, sesame balls—appeared after our first few courses of sweets. And this was before a pint-sized pot of molten, fresh-from-the-griddle Rice Krispie Treats appeared.

Maybe you've felt the tasting menu trepidation: Will I need to stop for pizza after all these perfectly composed but very tiny plates? Not here, ya won't. Petit fours? More like petit-we'll-take-twelve, please.

DEMI - 212 N. Second St., Minneapolis, 612-404-1123; demimpls.com

—EMILY CASSEL

The new Zettas on Eat Street is adorable, delicious, and so damn cool

Tucked inconspicuously between a mobile phone store and the Wedge Table on Nicollet Avenue in Minneapolis, Zettas beckons you in quietly, its neon-pink beacon glowing gently

WOODEN HILL BREWING COMPANY
SHARE THE JOY OF CRAFT.
CRAFT BEER
KITCHEN ONSITE
BIG CANS-TO-GO
7421 BUSH LAKE ROAD
EDINA, MINNESOTA
WOODENHILLBREWING.COM

PLANT-BASED
COMFORT
FOOD

by IG @tasha.dahl
Trio
THIS COUPON IS GOOD FOR
$5 OFF
your purchase of $25 or more
Good for dine-in or carryout. Expires 6/30/2019.
610 W Lake St, Minneapolis, MN 55408

The HOWE DAILY KITCHEN & BAR

Stanley's NORTHEAST BAR ROOM

PUB 819 WHISKEY · BEER · BURGERS

DOG-FRIENDLY PATIOS • FAMOUS 3 COURSE MENU FOR DOGGOS • YOGA MATS • COMPLIMENTARY WOOFERS & WATER

And yes, we are fur'real. | craftandcrew.com

Rock Your Summer
BRUSH STUDIO
PAINT • DRINK • ENJOY
Brush Studio...
...is the Twin Cities most unique creative social experience.
Join us for unparalleled entertaining art instruction.
Join a public event or let us Plan your private party!
CALL 952.236.1700
Located At The Shops At West End
Highway 100 & I-394 St Louis Park

in the window. A sign for beloved vegetarian-friendly restaurant Evergreen still hangs on the building: a good landmark, in the meantime, for locating it.

And oh, dear reader, you'll want to locate it.

As a skeleton crew of three, partners Paige Alexander, Brian Hoffman, and Sophia Munch are newcomers to the restaurant scene. They're warm, affable, and, much like their food, unpretentious. Together, they're proving you don't need too many people—or ingredients—to make comforting flatbread sandwiches worth seeking out.

Their space is small, mostly occupied by the kitchen, but the walls are lined with counters for standing and eating, with hooks smartly installed just below for jackets and bags. (At my height—a towering five feet—I was initially concerned, but it turned out to be the perfect setup for shoveling sandwiches into my mouth like a pig at a trough. Anyone taller will be just fine.) There's more neon inside, and a rack of books and long-out-of-date issues of Time and MAD magazine add a pinch of whimsy.

Upon entering, you're greeted warmly and presented with suggestions and daily specials. There are five options (plus a special) for now, a short menu that shines with house-made everything, except for the meat.

Food is assembled and grilled fresh—small pucks of soft dough are rolled before your eyes—and everything features their thick, creamy, made-daily ricotta. Each sammy is finished on the flattop, expertly grilled and folded before it's cut into two triangles and wrapped in brown paper.

Fragrant and fresh off the grill, the flatbread itself has a lightly salted buttery-ness to it, with a flavor and texture somewhere between a thinner naan and a Mexican abuelita's

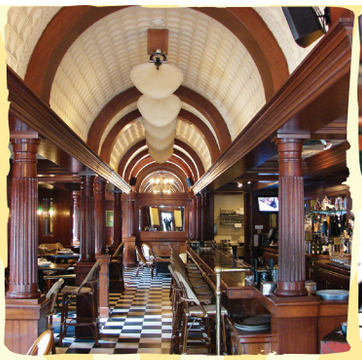
Minnesota's smallest brewery is also it's finest wine bar
Historic 1885 Saloon - Brewery on Premise
Extensive Wine List - Classic Food Menu
YOERG ST. PAUL
The Yoerg Brewing Company
378 Maria Avenue
Saint Paul
www.yoergbeer.com

CrabbyTools.com
INTRODUCING:
The Drummer's Wing Nut Wrench!
"This ain't no cell phone app!"

Pouring Our Support
INTO LOCAL PARKS SINCE 1947
Cheers To You
for helping us give back!
ROBBINSDALE WINE & SPIRITS ESTABLISHED 1947
HOURS Mon-Sat 8am-10pm | Sunday 11am-6pm
3501 Bottineau Blvd. Robbinsdale, MN
763-537-9012 | RobbinsdaleWineSpirits

GINGER HOP

EAST MEETS N.E.



BRUNCH SATURDAY AT 11AM SUNDAY AT 10AM

Coconut Cream French Toast • Rice & Shine

LUNCH + DINNER

Cream Cheese & Caramelized Onion Wontons

Spicy Ceviche • Pad Thai • Penang Curry with Pork

HAPPY HOUR

$3.50 TAP BEERS • $4.50 WINE

$5 SPECIAL COCKTAILS

Appetizers start at $3.50

Sunday–Friday • 3 to 6pm

201 EAST HENNEPIN AVE NORTHEAST MINNEAPOLIS 612.746.0304

GINGERHOP.COM

MAMMA MIA!™

The world's favorite feel-good musical is live on stage!

Jessica Fredrickson

DINNER THEATRES Chanhassen entertaining You

952.934.1525 ChanhassenDT.com

DRINK DINE LAUGH

AT THE HOUSE OF COMEDY

HOUSE OF COMEDY OFFERS A COMPLETE MENU WITH APPETIZERS, ENTRÉES, DESSERTS AND OUR SIGNATURE PLATTERS FOR SHARING. SELECT OUR "DINNER & SHOW" PACKAGE FOR A FULL COMEDY & DINING EXPERIENCE.

PURCHASE TICKETS ONLINE AT houseofcomedy.net

Rick Bronson's HOUSE OF COMEDY

LEVEL 4 EAST, MALL OF AMERICA • 952.858.8558

BRINDISI'S PUB

Good Drinks • Good Food • Good Times

Open Daily 11:30 am-Close

Next to Chanhassen Dinner Theatres

501 West 78th St. • BrindisisPub.com

The Twin Cities Best Tribute Concerts

ROCK · JAZZ · COUNTRY · POP · R&B

CONCERT SERIES

CHANHASSEN DINNER THEATRES

March/April Concerts:

Bruce Springsteen

Sinatra

The Killer Vees

The Wrecking Crew

Burt Bacharach

Helping out the planet, one potato at a time

DRIFTLESS ORGANICS

CSA SHARES ON SALE NOW!

SIGN UP NOW & TAKE ADVANTAGE OF OUR EARLY BIRD PRICING

52450 McManus Road | Soldiers Grove, WI 54655 | 608.624.3735

www.driftlessorganics.com

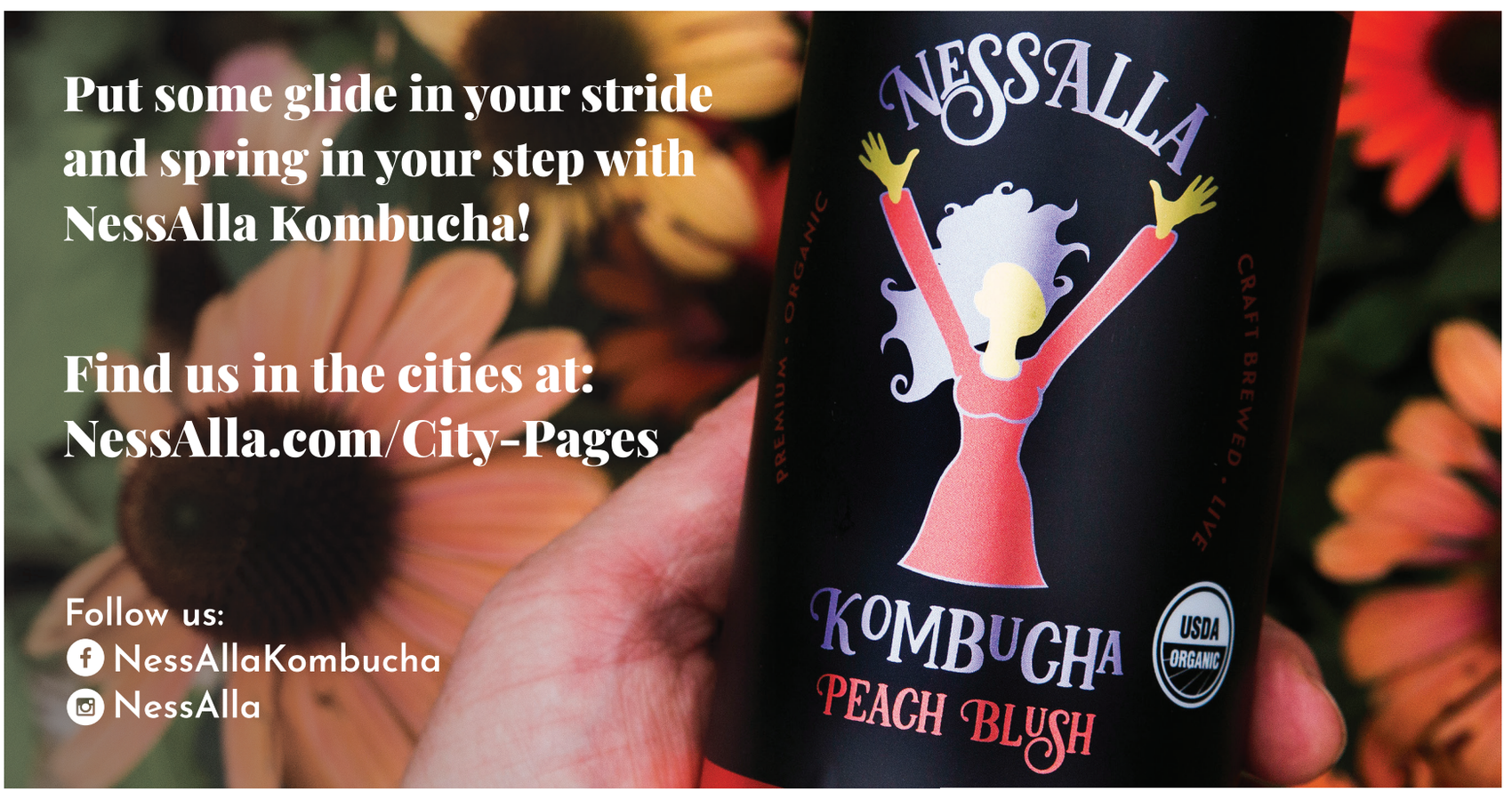
celebrate Easter!

with delicious treats from Denny's Bakery

Denny's 5th Avenue Bakery

RETAIL & WHOLESALE • SERVING THE ENTIRE TWIN CITIES

7840 5th Avenue South, Bloomington (952) 881-4445 dennysbakery.com



hand-rolled flour tortilla. Exquisite. Do yourself a favor and rip off a hot piece of that tender bread to sample as soon as it's handed to you, then enjoy the entirety of the flavors combined.

The Number Two ($5) features fresh, piney rosemary and comes drizzled with the perfect amount of sweet, mellow honey. At Hoffman's suggestion, I added prosciutto ($3 extra, absolutely worth it), which provided a salty element that played very nicely with the fresh, velvety ricotta. The Number Five ($9) includes the prosciutto, refreshing tomato, peppery arugula, and nut-free pesto. I managed to take a few bites before I was told the whole establishment is nut-free—and I couldn't tell, nor did I miss the nuts in the pesto.

On a recent special, mixed greens, fresh tomato, and crispy bacon keep it familiar, but the BLT ($9) is worth getting for its tomato jam alone. With fat chunks of caramelized onion, bits of garlic, and the lingering kiss of warming ginger throughout, this ain't your mama's BLT. I added housemade "medium" heat pickled fresno peppers ($1), which provided a zip of heat and a touch of sweetness to round out the updated classic.

Service here is relatively speedy, making for a lovely lunch, quick dinner, or anytime snack. (And don't forget to wash down your meal with a Feral Beverage Co. kombucha; it's made in the same building.)

Though the flatbreads travel short distances well, we recommend eating them fresh. Come summertime, there will be a small patio where you can enjoy your food outside while taking in the energy of Eat Street.

Zettas - 2424 Nicollet Ave. Suite B, Minneapolis; zettasmpls.com

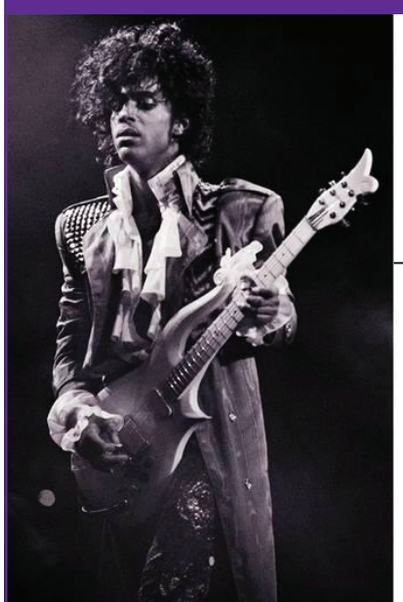
—NATALIA MENDEZ

GET HOOKED ON OUR
DELICIOUS CUISINE

at Trout Air Tavern! Whether you're looking for a freshly cooked, locally sourced meal with your family or friends in the restaurant and bar, or a bite to eat while you're winning big at our card tables, we have something for everyone!

RunAces.com

the Parkway
48th & Chicago Avenue
Minneapolis



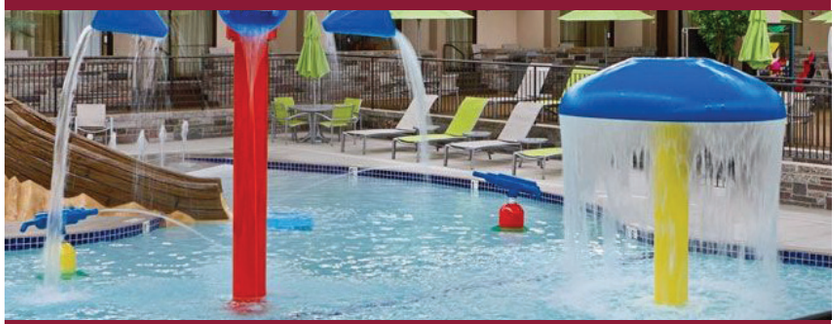
A CELEBRATION OF PRINCE

Sunday, April 21 || 4 pm & *7:30 pm*
Purple Rain (1984)
A Rare 35mm Presentation

Saturday, Apr. 27 || *11 pm*
Love 2 the 9's
A late night, intimate evening celebrating the music of Prince with longtime Prince keyboardist, Tommy Barbarella, and vocals by Julius Collins.

Find tickets & more events at *ParkwayTheater.com*

Best Western PLUS®



Bring in this ad or mention City Pages and get

10% OFF

your stay at Best Western Plus Bloomington
(or) your purchase at JT's Food & Cocktails

Best Western Plus Bloomington 1901 Killebrew Drive | Bloomington, MN 55425

JT's FOOD & COCKTAILS

Buy One Pizza
Get One FREE

(of equal or lesser value)

Bring in this ad or mention City Pages and get

10% OFF

your purchase at JT's Food & Cocktails
(or) your stay at Best Western Plus Bloomington

1901 Killebrew Drive • Bloomington, MN 55425 www.jtsfoodncocktails.com

You have two new BBQ places to check out in Northeast

If you're reading this, you made it out of the crushingly cold nightmare that was the polar vortex. Time to refuel and recover in the traditional way: with heaping platters of meat.

In northeast Minneapolis, you have two new places to try—one of which opened during the vortex—so get out there, ask your neighbor nicely to recharge your car battery if you have to, and replenish those energy stores.

BEAST BARBECUE

If there's a more lovely combination of words to read when it's 22-below out than "Come and get it, we are open and ready to give you the meat sweats!!" we haven't heard it.

The owners of Eli's Food & Cocktails announced nearly 11 months ago that they'd be moving into the old Legends Bar & Grill building on Hennepin Avenue–though then, their new place was going to be called Lipstick Pig.

"We're gonna keep the same Northeast bar vibe—meat raffle, pull-tabs," chef/co-owner Jeff Weber told us then.

The (wisely, we'd say) renamed meat heaven officially opened in late January. The menu includes a Double Double Bacon Pork Butt Burger, "Pork Candy," and absolutely massive smoked wings. There's also a beer brewed with HeadFlyer Brewing—Dogtown Beast Lager—and a bourbon collab with RockFilter distillery.

In a November press release, the Beast team promised meaty offerings of pork ribs, chicken, beef, and whitefish, all "conscientiously sourced and smoked over oak, pecan, and apple woods with the slow, low traditions of classic barbecue cooking." Smoked meats are served by the half-pound,

CONTINUED ON PAGE 23 ▶

Providing health & wellness through the best of fruit!™

PEJRINA® FRUIT DRINK

Enjoy the most nutritious, delicious blackcurrant fruit drink

pejrina.com

Find Pejrina Fruit Drink sold at:
Seward Community Co-op & Friendship Co-op
Valley Natural Foods

Mill District DENTAL

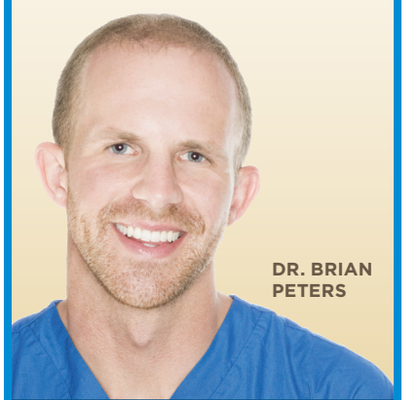
NEW PATIENT OFFERS:

$99 Exam
X-Rays & Cleaning

OR

Free Whitening
with Exam, X-Rays and Cleaning

Limit one offer per patient.
Offers cannot be combined.



DR. BRIAN PETERS

612-877-8888 • milldistrictdental.com
1026 Washington Ave S #100 • Mpls

we create a better burger from the ground up!

ST. PADDY'S HUGE TENT PARTY

Saturday, March 16

70'S MAGIC SUNSHINE BAND 2pm-6pm

BAD GIRLFRIENDS 7pm-10:30pm

burger moe's

JAMESON IRISH WHISKEY

242 West 7th Street | Saint Paul | 55102

Tel: 651.222.3100 | www.burgermoes.com

MODIST BREWING CO.

MINNEAPOLIS MINNESOTA

want one?

AVAILABLE IN OUR TAPROOM, RESTAURANTS, BARS, LIQUOR STORES,
AND YOUR COOL FRIEND'S FRIDGE

DRINK LOCAL.

modistbrewing.com

505 N 3rd St, Minneapolis, MN 55401

IRON RANGER

1085 GRAND AVENUE | ST. PAUL, MN 55105

651-487-1913 | WWW.IRONRANGERMN.COM

FREE PARKING | HAPPY HOUR

OPEN DAILY AT 11 AM

The RESTAURANT at Nicollet Island Inn

NEW MENU!

WEEKEND BRUNCH

Served Saturday 11a-2p & Sunday 9:30a-2p

ORGANIC EGGS

American Breakfast
Two Eggs Any Style, Hash Browns, Toast,
Choice of Bacon or Maple Sausage 14

Tres Leches French Toast
Challah, Fresh Berries, Crème Chantilly,
Lutsen MN Maple Syrup 12

Quiche
Chef's daily selection served with Mixed Greens 13

Omelette
Chef's daily selection served with Mixed Greens 13

Nics Benedict
Poached Eggs with Hollandaise Sauce and
Choice of House-Smoked Salmon or
Ham and Leeks, Hash Browns 14

Steak and Eggs
Creekstone Farms Terrus Major, Creamy Horseradish,
2 eggs any style, Hash Browns, Toast 16

Breakfast Flatbread
Ask your server about today's fresh selection 13

SOUPS & SALADS

Soup du Jour
Ask your server about today's fresh selection
Bowl 9 | Cup 6

Heirloom Tomato Salad
Cucumbers, Olives, Feta Cheese. Extra Virgin Olive Oil,
Red Wine Vinegar 12

Salmon Salad
Norwegian Organic Salmon, Maple Glaze, Orange,
Cranberry, Pecan, Champagne Vinaigrette 17

Chopped Chicken Cobb
Soft Cooked Egg, Bacon, Blue Cheese, Red Onion,
Tomato, Avocado 15

SANDWICHES

Served with choice of Fries, Vegetables or Mixed Greens
Sub Sweet Potato Fries for $1.50
Sub a Cup of Soup for $2.50

Almond Crusted Walleye Sandwich
Brioche, Remoulade, Coleslaw 17

Grilled Chicken Avocado BLT
Multigrain, Grilled Chicken Breast, Avocado, Bacon,
Lettuce, Tomato Cholula Aioli 16

Nic's Burger
½ lb. House Ground Filet Mignon, Bacon, Cheddar,
Gruyere, Greens, Smoked Tomato Jam, Dijon 17

Almond Crusted Walleye
MN Wild Rice, Lemon Hericot Verts, Remoulade 17

INN FAVORITES

Steak Frites
Creekstone Farms Terrus Major, Blu Cheese,
Balsamic, Fries 16

Seafood Rissotto
Fish, Shrimp, Mussels, Crab, Asparagus,
Tomatoes, Grana Padano 17

Lobster Wrap
Lobster Salad, Bacon, Avocado 18

BEVERAGES

Coffee, Tea 3
Espresso 5
Coke Products 3
Mimosa 7
Bloody Mary 9
Sparkling Wine 7

Ask Your Server about our Wine List

SIDES

Warm Sticky Pecan Roll 4

One Egg 4
Bacon or Maple Sausage 4
Sunrise Porridge 10
Toast with Jam 3
Hash Browns 3
Granola & Yogurt 8

Executive Chef Dain McMillin, Sous Chef Jessica Mruz

Spring, 2019

Larry & Caryl Abdo have been the Innkeepers of the Nicollet Island Inn since 2005. Their greatest joy as owners of the Inn is the number of guests who return year after year to celebrate anniversaries, birthdays and special occasions of all kinds in the same space where their memories were first created. Whether you are here for the first time or to celebrate a flickering memory, Larry & Caryl welcome you to the Nicollet Island Inn!

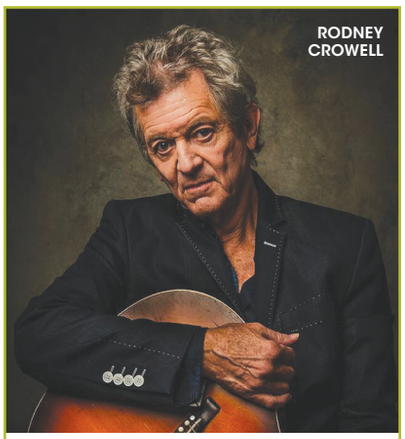
MENU ITEMS AND PRICING SUBJECT TO CHANGE

Nicollet Island Inn

HOTEL • RESTAURANT • BAR

PARTIES
DINING
BANQUETS
WEEKEND BRUNCH
23 CHARMING HOTEL ROOMS
OPEN 7 DAYS A WEEK FOR BREAKFAST, LUNCH & DINNER

www.nicolletislandinn.com



RODNEY CROWELL
Saturday, March 23
Social Hour 7pm
Concert 8pm

JOSHUA REDMAN QUARTET
Saturday, April 13
Social Hour 7pm
Concert 8pm

DEL MCCOURY BAND
MAY DAY MUSIC ON MAIN
Saturday, May 4
Outdoor Events 4 -7pm
Social Hour 6:30pm
Concert 7:30pm

TICKETS: 952-979-1111
www.hopkinsartscenter.com
1111 Mainstreet, Hopkins

HOPKINS CENTER FOR THE ARTS

CELEBRATING 20 YEARS • 1997 TO 2017

CLEAN WATER LAND & LEGACY AMENDMENT
MINNESOTA STATE ARTS BOARD

with the standard sides, and there's also a takeout counter.

The same release said you won't recognize Beast as the former home of Legends; it's been stripped to bones and tricked out with oxidized metal panels, a "hot smoky inspired" concrete floor, and industrial lighting.

But don't worry: The meat raffle and pull-tabs are still part of the plan, as are weekly bingo nights and live music in the basement on weekends.

825 Hennepin Ave., Minneapolis; 612-331-4575, beastbarbecue.com

MARKET BAR-B-QUE

Market Bar-B-Que has had to move a few times—when you've been around since 1946, that's bound to happen. So when the Polski family heard their Nicollet Avenue landlord would be giving them the boot for redevelopment last May, they packed it up once more. Except this time, they're trying out a new neighborhood.

Market Bar-B-Que basically recreated the original experience in a different part of town, according to the Strib. They stripped the old place down and moved much of the interior to the new spot, giving it a vibe that feels downright timeless for a restaurant that opened in mid-January.

The massive menu has more than a dozen sandwiches—including "the biggest wiener in town"—plus trays, combo platters, and seafood. There are a few salads, and an Impossible burger makes an appearance for the vegetarians in your party. Signature sides include the standards like baked beans, collard greens, and hush puppies, along with Dorito-dusted pork rinds.

This is a Market that can satisfy your midnight meat cravings, too: The spot's open 11 a.m. through 2 a.m., seven days a week.

220 NE Lowry Ave., Minneapolis, 612-872-1111, marketbbq.com

—EMILY CASSEL

JOIN US ON THE PATIO THIS SPRING!
or in our cozy dining room all year round
REGIONAL CRAFT BEER • THOUGHTFUL WINE LIST • CONVENIENT PARKING
LAMESAMPLS.COM 230 CEDAR LAKE ROAD SOUTH MINNEAPOLIS 612-259-8943

EXCITING EXPANSION NEWS COMING SOON!
STAY IN THE KNOW - JOIN OUR PUB NEWSLETTER TODAY AT MERLINSREST.COM
3601 EAST LAKE STREET • MINNEAPOLIS • 612.216.2419

ZAKIA DELI

Delicious. Authentic. Lebanese. And then some.

PHOTO: OUR CRUNCHY, HEARTY FALAFEL

2412 Kennedy St NE Minneapolis | 612-379-0288 | zakiadeli.com

SUNDAY FUNDAY

11 AM – 3 PM
FOOD SPECIALS
DJ & DANCING

$15 BOTTOMLESS
MIMOSAS &
BLOODY MARYS

$5 SUMMIT, RAIL DRINKS,
& HOUSE WINE

$3 RED SOLO CUP DRAFT BEER

The Basement Bar

515 WASHINGTON AVE N
NORTH LOOP · MPLS
612-800-6033 (NOLO'S)
BASEMENTBARMPLS.COM

home of the
BIG OLE BLOODY

The best start to your weekend.

Join us for weekend breakfast
Saturday & Sunday • 10am to 2pm

JJ's Clubhouse
sports bar & grill

6400 WAYZATA BLVD • GOLDEN VALLEY, MN
763-595-8771
JJSCLUBHOUSEMN.COM

Nine restaurants to try if you're already sick of your resolution to eat healthy

You started 2019 with the best of intentions. This would be the year, you resolved, that you'd get enough sleep, go to the gym consistently, and eat vegetables other than French fries.

Now that we've hit March, you've lost some steam—this whole healthy living thing is tougher than it looks on Instagram. Unfortunately, we can't help you get eight hours of sleep or hit the treadmill. But we can give you some healthy restaurant options that'll keep you on track with your food goals for the New Year.

Local favorites for healthy fare

FIG + FARRO

Uptown's formerly vegetarian restaurant recently transitioned to a completely plant-based menu while maintaining its focus on globally inspired comfort food. Veggie-centric entrees include kimchi hot pot and barbecued beets served with grits and braised greens.

3001 Hennepin Ave. S., Minneapolis; 612-208-0609, figandfarro.com

WHOLE SUM KITCHEN

This food-truck-turned-cafe offers nutritious options all day long, with plenty for vegetarians and vegans. At breakfast, choose from overnight oats, chia parfaits, and acai or smoothie bowls. The lunch and dinner menu features salads, wraps, and quinoa or brown rice bowls. Nourishing beverage options include fresh-pressed juices, smoothies, and wellness shots.

824 W. 50th St., Minneapolis; 612-545-5687, wholesumkitchen.com

SPROUT SALAD

Sure, a salad is the default good-for-you option, but there's no need to settle for limp greens and lackluster dressing. Sprout's three Minneapolis and St. Paul locations offer a lineup of salads with fresh, sustainable

SPECS
APPEAL

$50 off
a complete pair of eyewear
BRING IN OR MENTION THIS AD

844 GRAND AVE. ST. PAUL, MN | JUST EAST OF VICTORIA
651.291.5150 | SPECSAPPEALMN.COM

SHANTYTOWN
BAR & GRILL
BLOOMINGTON'S NOT-SO-LITTLE
LITTLE SECRET.

WINNER!
BEST BURGER
Bloomington
Sun Current

WINNER!
BEST DIVE BAR
Viewer's Choice
WCCO

Why not stop on in for our not-very-small Happy Hour specials, too?
8512 Pillsbury Ave South · Bloomington, MN • (952) 881-7223 find us:

El Burrito Mercado
FAMILIA SILVA
EST. 1979

Not just authentic food,
a genuine experencia Mexicana!
Dine, Drink, Shop.

Experience both
our locations!

175 Cesar Chavez St
St Paul, MN 55107
ELBURRITOMERCADO.COM

175 Cesar Chaves St
St Paul, MN 55107
ELBURRITOMPLS.COM

OAK EATERY
Lunch • Dinner • Weekend Breakfast
190 Westfalen Trail | Medina, MN 55340
763.478.3212 | OAKEATERY.COM

SMALL STORE with A BIG HEART and good food!
Hampden Park Co-op
928 Raymond Ave ✱ St Paul
Store Hours: M-F: 7-9 ✱ S-S: 9-7
www.HampdenPark.coop

Erté & the PEACOCK LOUNGE
1916: Revisited
323 13TH AVENUE
NORTHEAST, MINNEAPOLIS
www.ERTEDINING.com

ingredients like wild salmon and organic quinoa, plus house-made dressings. There's even an "umami" section of the menu, with satisfying picks like the K-Town, with grilled steak, kimchi, and a spicy gochujang vinaigrette.

Multiple locations, sproutsalad.com

AGRA CULTURE

The Minneapolis mini-chain has a slew of clearly labeled vegetarian, vegan, dairy-free, gluten-free, and paleo selections, ranging from breakfast burritos and quinoa porridge to flatbreads and tacos. As the restaurant's name implies, vegetables are woven throughout the menu, and the cilantro brown rice is a tasty way to get in some whole grains.

Multiple locations, agra-culture.com

BIRCHWOOD CAFE

Thanks to a locally sourced menu that changes eight times per year, there's always something new to try at Birchwood, whether you're vegetarian, vegan, or all about the sustainably sourced meat. The brunch menu also stands out for its wholesome options, like a tofu hash, vegetable scramble, and turkey sausage.

311 E. 25th St., Minneapolis; 612-722-4474, birchwoodcafe.com

Chain restaurants with new healthy menu options

GIORDANO'S

A chain specializing in cheese-laden deep dish pizza? Probably not the first thing that springs to mind when looking for wholesome options. But at Giordano's, there's a new "Lighter Fare Menu" with lower-calorie items. The Mediterranean kale and grilled buffalo chicken salads clock in at just under 500 calories each, and the skinny chicken arrabiata flatbread is topped with fresh arugula and baby heirloom tomatoes.

giordanos.com

WILDFIRE

Whether you're gluten-free, looking to cut carbs, or just want to eat more more vegetables, any of Wildfire's

WWW.BURRIGATO.COM

VOTE
Readers' Choice Poll
Each year, our annual Best of the Twin Cities issue celebrates all the things we love most about our metropolis, from the finest bars and restaurants, to the coolest people, parks, museums, and music.
From March 5 until midnight on March 26, you'll be able to vote on the top five nominees in each category.
Then be sure to catch the Readers' Choice Poll results in our annual Best of the Twin Cities issue, online and hitting newsstands April 17.
citypages.com/vote
CITYPAGES BEST of the TWIN CITIES

HAGEN'S AUTO BODY Quality is No Accident.

At Hagen's, We Believe That Providing a Quality Experience Is as Important as a Quality Repair

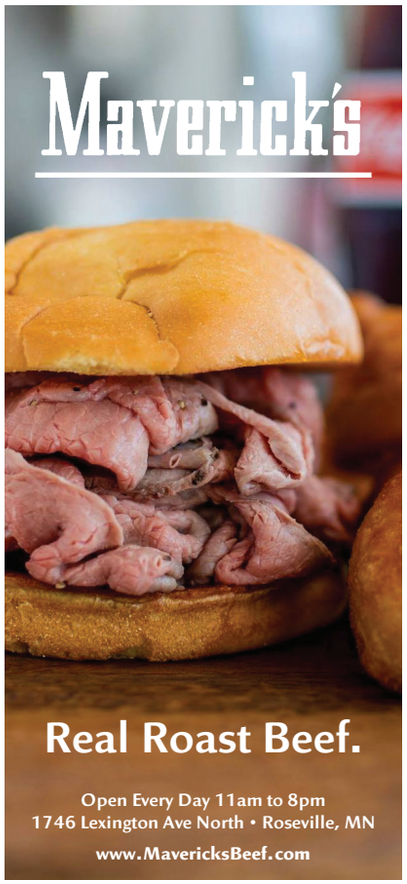
2800 Lyndale Avenue South
Minneapolis, MN 55408
Phone: 612-872-6671
hagensautobody.com

Business Hours:
Monday - Friday: 7am to 5:30pm
Saturday & Sunday: Closed

Best wood fire pizzas in town.

ELEMENT WOOD FIRE PIZZA

96 Broadway St. N.E. | Mpls, MN 55413
M-Th 11am-9pm | Fri 11am-10pm · Sat 12pm-10pm | Sun 12pm-9pm
612-379-3028
www.elementpizza.com



pizzas can be ordered with a cauliflower crust. And vitamin-rich toppings include fresh tomato with basil, pepperoni, or wild mushroom and goat cheese.

wildfirerestaurant.com

CHIPOTLE

Wondering whether your meal meets the guidelines of your new diet? The iconic fast-casual chain is making it easy with a lineup of new "lifestyle bowls" tailored to the latest trends. The paleo and Whole30 salad bowls feature meat, vegetables, and salsa, while the keto salad bowl includes cheese. (We're not exactly sure which nutrition plan the double protein bowl fits into... but far be it from us to turn down rice, beans, and a full portion each of steak and chicken.) The new bowls are available through Chipotle's mobile app or website for in-restaurant pickup or delivery.

chipotle.com

CARIBOU COFFEE

The Minnesota-based coffee chain has made it easier to resist the siren song of the pastry case: Their new souffles are made with cage-free eggs (bacon and gouda or spinach and mushroom). There are also some new menu items for those with dietary restrictions, including dairy-free coconut milk lattes and gluten-free breakfast sandwiches.

cariboucoffee.com

—STACY BROOKS

Here are the Twin Cities' 2019 James Beard Award semi-finalists

Maybe you're still mad about the movie Oscars. Let's talk about the "Oscars of Food" instead!

On February 27, the James Beard Award Foundation announced the 2019 list of Restaurant and Chef Award semifinalist nominees, and there are a whole bunch of Minneapolis-St. Paul names on it. Here's the

TACOCAT

9

CALL NUMBER. GET TACOS.

612-723-5388

OR ORDER ONLINE AT

TACOCATMN.COM

STILL MINNEAPOLIS' OLDEST
BIKE DELIVERY RESTAURANT.

THANK YOUR DELIVERY PERSON WITH UNBRIDLED ENTHUSIASM

10AM TO 11PM - EVERY DAMN DAY

MIDTOWN GLOBAL MARKET
960 EAST LAKE STREET - EAST ENTRANCE

HOPS FOR HUNGER™ 7.0

YOUR ANNUAL LOCAL MICRO BREW TASTING

SATURDAY
MARCH 30, 2019
TIME: 5PM-8PM

SOLAR ARTS BUILDING
711 15TH AVE • MPLS

28 LOCAL BREWERS
FOOD + MUSIC

ALL TICKET SALES BENEFIT
SACA FOOD SHELF & THRIFT STORE
EACH TICKET FEEDS A FAMILY OF FOUR FOR 1 MONTH

EVENTBRITE HOPS FOR HUNGER

12TH ANNUAL
Firkin Fest
SATURDAY, APRIL 27 • 12PM–4PM
40+ ONE OF A KIND FIRKINS FROM
LOCAL AND NATIONAL BREWERIES

3RD ANNUAL
"World's Largest"
Bloody Mary Bar
SUNDAY, APRIL 28
SESSION ONE: 10AM / SESSION TWO: 12:30PM
70+ CONDIMENTS

FOR EVENT TICKETS:
THEHAPPYGNOME.COM

A St. Paul landmark since 2005.
90 CRAFT TAPS • OVER 100 WHISKEYS • CHEF DRIVEN MENU
498 SELBY AVE. ST PAUL, MN 55102 651-287-2018
THEHAPPYGNOME.COM @THEHAPPYGNOMEMN

The HAPPY GNOME

Hill Valley
CAFE
present this ad for
One Free Drink
of your choice!
BREAKFAST-LUNCH- ESPRESSO BAR
WINE & BEER - TAKE OUT AVAILABLE!
3301 CENTRAL AVE • NE MINNEAPOLIS

mama
Sheila's
SOUL FOOD KITCHEN
Bringing Soul Food &
Music to Minneapolis!
20% DISCOUNT
FOR POLICE & FIREFIGHTERS
3744 Bloomington Ave | Minneapolis 55407 | 612.584.3690
facebook.com/mamasheilas

BENT BREWSTILLERY
St. Patrick's Day
Cocktail Party
FEATURING OUR
IRISH MULE COCKTAIL
NEW RELEASE
PREMIUM CRAFT SPIKED SELTZER
ALSO TAPPING OUR
COILEÁIN, RED IRISH STOUT
SERVING CORNED BEEF & CABBAGE
FREE TO ATTEND
Saturday, March 16th
Noon to Midnight
PROUDLY MADE IN MN
DEFIANTLY DISTINCT.
1744 TERRACE DRIVE · ROSEVILLE, MN 55113
FIND OUR BEERS & SPIRITS
BENTBREWSTILLERY.COM/FINDER

2019 list of Twin Cities folks in full:

Best New Restaurant
Popol Vuh, Minneapolis

Outstanding Restaurant
Restaurant Alma, Minneapolis

Outstanding Wine Program
The Bachelor Farmer, Minneapolis

Outstanding Pastry Chef
DIANE MOUA
Spoon and Stable, Minneapolis

Outstanding Restaurateur
BRENDA LANGTON
& TIMOTHY KANE
Spoonriver, Minneapolis

Rising Star Chef of the Year
RIKKI GIAMBRUNO
Hyacinth, St. Paul

Best Chef: Midwest
THOMAS BOEMER
In Bloom, Minneapolis

STEVEN BROWN
Tilia, Minneapolis

DANIEL DEL PRADO
Martina, Minneapolis

ANN KIM
Young Joni, Minneapolis

CHRISTINA NGUYEN
Hai Hai, Minneapolis

KARYN TOMLINSON
Corner Table, Minneapolis

JAMIE MALONE
Grand Cafe, Minneapolis

You can find all of 2019's semifinalists from around the country online; finalists will be announced on March 27.

There's a lot of overlap with last year's list of local JBA semifinalists, which included Grand Cafe (Best New Restaurant) and 112 Eatery (Outstanding Service), along with Salty Tart's Michelle Gayer for Outstanding Baker, Alex Roberts at Restaurant Alma for Outstanding Chef, and Diane Moua (then Yang) at Spoon and Stable for Outstanding Pastry Chef.

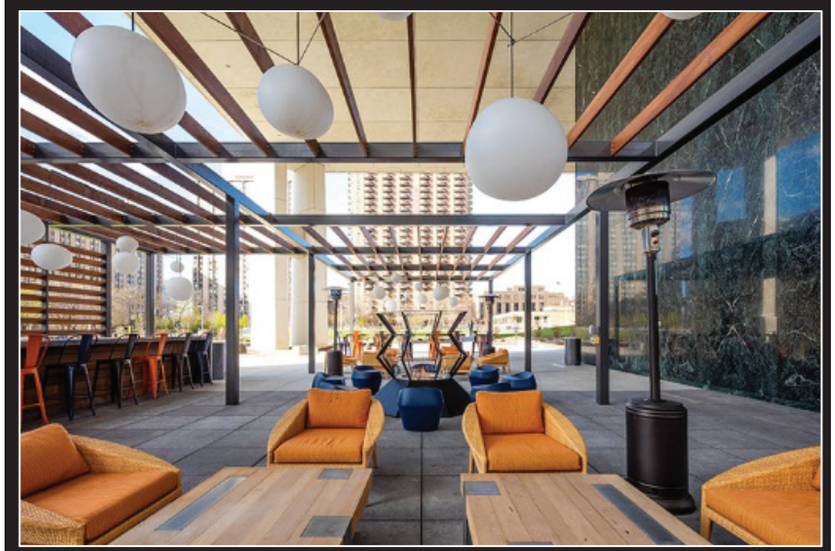
The 2018 Best Chef: Midwest semifinalist round also included Thomas Boemer, Corner Table; Steven Brown, Tilia; Gavin Kaysen, Spoon and Stable; Ann Kim, Young Joni; Jamie Malone, Grand Cafe; and Christina Nguyen, Hai Hai.

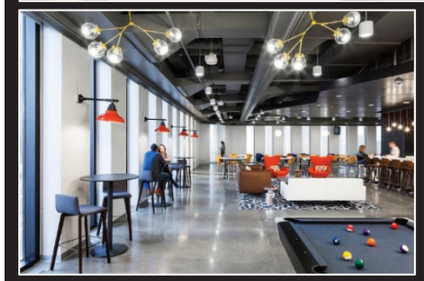
Your Neighborhood
Market
MEATS • BAKERY • DELI • CATERING
6318 MINNETONKA BLVD | ST. LOUIS PARK | 952.935.9092
OPEN MON-FRI 8AM-6PM, SAT 8AM-5:30PM, CLOSED SUNDAYS
NelsonsMeats.com

AKI'S
Bread Haus
Traditional German Bakery
BEST PRETZELS IN THE TWIN CITIES!
2506 Central Ave NE • Minneapolis
Open until 3pm Tuesday-Saturday
www.akisbreadhaus.com

ELEVATE YOUR EVENTS

MULTI-FUNCTIONAL SPACES
FOR YOUR CORPORATE OR PRIVATE EVENTS





CONFERENCE ROOMS • LOUNGES
PRIVATE PATIO SPACES • LAWN AREA
INDOOR & OUTDOOR GAME AREAS
BEAUTIFUL DOWNTOWN CITY VIEWS
ON-PREMISE CATERING • LIBATIONS

elevate
FOOD HALL

www.elevatefoodhall.com
https://www.minneapolis.org/directory/elevate-food-hall/

BOOK A TOUR WITH OUR EVENT EXPERT TODAY!
JANIS MOLDE • (763) 464-0743

LEANING TOWER OF PIZZA Restaurant & Bar
2324 Lyndale Ave. S,
Uptown, MPLS • 612.377.3532
leaningtowermpls.com

BEST PIZZA IN MINNEAPOLIS
Since 1952 Only the freshest ingredients!
WE DELIVER EVERYTHING ON OUR MENU!

TWO NEW HAPPY HOURS!
4-6pm & 10:30-12:30am
7 DAYS A WEEK!

TOWER CO-OP TRIVIA EVERY TUESDAY!
Prizes for 1st and 2nd Places!
You can be the host!

WINE WEDNESDAY!
1/2 Price on Wine!

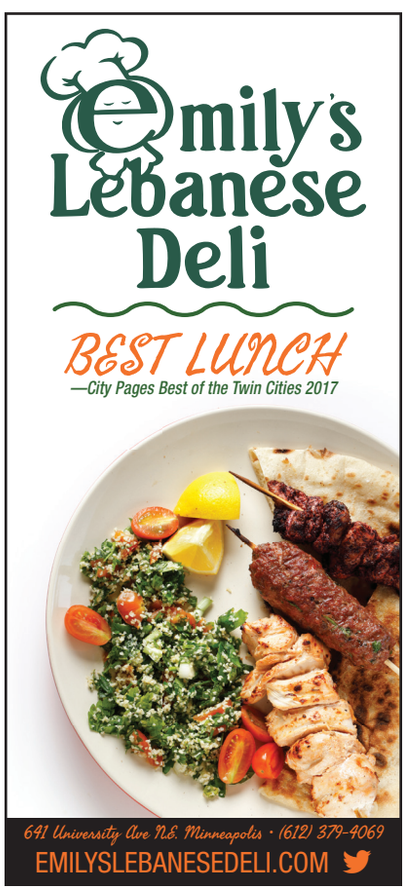
Follow us on Facebook & Twitter!

LUPULIN BREWING
BIG LAKE, MINNESOTA

Family Friendly Taproom Open 7 Days a Week

Outdoor Patio • Food Trucks • Live Music • Growler Sales

Lupulinbrewing.com



But only one local chef—Gavin Kaysen—took home an award in 2018. (Sean Sherman and Beth Dooley won in the awards' media section for their co-authored cookbook: *The Sioux Chef's Indigenous Kitchen*.)

We'll also add that there are a lot of CP favorites on here! Read our recent reviews of relative newbies like Hyacinth, Popol Vuh, Martina, and Hai Hai, or dig through our full list of restaurant reviews, at citypages.com.

—EMILY CASSEL

These were your favorite Bite Squad restaurants of 2018

To a high school student, statistics are the worst, a distraction from all the drinking and lusting and general dicking off you'd rather be doing.

For an employed adult, though? Now, when you're ass-deep in spreadsheets, those same statistics are the dicking-off activity.

Take the ones below, which should distract you from the TPS report you're supposed to be filing for the next five minutes at least. Provided by Twin Cities-based food delivery service Bite Squad, they outline the 10 most popular dishes and the five most popular restaurants folks ordered last year. And they actually paint a pretty cool picture about our too-lazy-for-takeout ordering habits.

In the rest of the U.S., Bite Squad data shows that the five most-ordered munchies were wings, burgers, pizza, burritos, and fried rice.

Not so in Minneapolis and St. Paul, where just one burger—the Ultimate Burger at Red Cow—even cracked the top 10. Here, we were much more likely to go for Revival's Cheddar Drop Biscuits or Mac and Cheese (No. 8 and 3, respectively) or get Pimento Jamaican Kitchen's One Love Special or Kingston Style Jerk Chicken (No. 9 and 7).

VOTED TWIN CITIES' BEST BEER SELECTION

CITY PAGES, 2018

LOTS OF VEGAN, VEGETARIAN & GLUTEN FREE OPTIONS LIKE BURGERS, SANDWICHES, PIZZAS & OUR MAC N' CHEESE

COCKTAILS COMIN' ATCHA
AFTER 85 YEARS WE'RE BRINGING THE BOOZE BACK THIS SPRING!

CHEESE? I'M THERE.
DEEP DISH CAST IRON PIZZA AND FAMOUS BAKED MAC N' CHEESE

OUR BIRTHDAY IS ON APRIL 7TH...
WE'RE TURNING A RIPE OLD 96!
COME CELEBRATE WITH US ALL WEEK LONG

BRING YOUR FIRST DATE! ME-OW!

RETRO VIDEO GAMES AND COMFY COUCHES FOR DAYS AND DAYS

HAPPIEST HOUR
EVERY DAY!
3-6PM & 10PM-CLOSE

½ OFF ALL TAPS
(EVEN THE RARE AND LIMITED ONES)

$2 OFF
APPETIZERS
BOTTLES & CANS
WINE & COCKTAILS

BEST PLACE FOR A FIRST DATE • **BEST NEIGHBORHOOD BAR & GRILL FOR 7 STRAIGHT YEARS** • **BEST BAR TO PLAN WORLD DOMINATION WHILE EATING FRIES**

Chatterbox Pub

2229 East 35th Street • Minneapolis, Minnesota • (612) 345-4481 • www.chatterboxpub.net

OPEN DAILY 11:00am to 1:00am

But the most-ordered-from restaurant in town was Coconut Thai, where three dishes—Fresh Thai Spring Rolls, Fried Cream Cheese Wontons, and Pad Thai, which took home the No. 1 spot—were all among the top 10.

Here are the most-delivered foods of the year in Minneapolis-St. Paul, according to Bite Squad's crack data compilation team:

10. *Ultimate Burger from Red Cow*
9. *One Love Special from Pimento Jamaican Kitchen*
8. *Cheddar Drop Biscuits from Revival*
7. *Kingston Style Jerk Chicken from Pimento Jamaican Kitchen*
6. *Fried Cream Cheese Wontons from Coconut Thai*
5. *Sweet Corn-Cornbread from Brasa Rotisserie*
4. *Fresh Thai Spring Rolls from Coconut Thai*
3. *Mac & Cheese from Revival*
2. *Naan from Darbar India Grill (for the second year in a row)*
1. *Pad Thai from Coconut Thai (for the secnd year in a row)*

And your five favorite restaurants were:

5. *Revival*
4. *French Meadow Bakery & Cafe*
3. *Darbar India Grill*
2. *Red Cow*
1. *Coconut Thai*

"Minneapolis folks ate a lot more collard greens (6,739 percent more) and banana cream pie (1,869 percent) in 2018 than the year prior (thanks to the arrival of Revival!), and also significantly more Tennessee Hot Chicken Sandwiches from Red Cow," Bite Squad reports.

You can find all the Twin Cities data here (filed under "Minneapolis" alone, though a Bite Squad rep promises us they took St. Paul orders into account as well).

The company's nationwide Year In Review numbers are available online, and if you want to look into how people ordered in Honolulu or Memphis or... I don't know, Little Rock? You can do that too.

—EMILY CASSEL

Free WINE TASTING
FRI 4-8 SAT 3-7

BEER TASTING *Free*
EVERY TUE 4-8

MPLS MINN

NORTH LOOP

WINE & SPIRITS

NORTHLOOPWINE.COM · 612-338-5393

218 WASHINGTON AVENUE NORTH MINNEAPOLIS MINN 55401

OPEN 9AM-10PM MONDAY-SATURDAY, 11AM-6PM SUNDAY

TUE-THUR 11am-10pm
FRI-SAT 11am-10:30pm
SUN 11am-9pm • Closed Monday

1839 Central Ave. NE
Minneapolis, MN 55418

612-789-9190 momosushimn

www.momosushimn.com

St. Paul's Keg & Case voted America's best new food hall

Food halls! We called these gussied-up food courts the top dining trend of 2018, and we're not the only ones who think so.

"Food halls are one of the biggest trends on the culinary landscape, with an estimated 180 across the U.S.," USA Today recently wrote. That sentence opened their new list of the finest food halls in the country—on which one of our own, the food-and-drink wonderland that is St. Paul's Keg & Case, took home the No. 1 spot.

The 33,000-square-foot hall topped a reader-voted list of 20 nominees selected by USA Today, followed by Legacy Food Hall in Plano, Texas, and Raleigh, North Carolina's Morgan Street Food Hall & Market.

"Situated on the grounds of the historic Schmidt Brewery, this new St. Paul food hall combines chef-driven restaurants with craft beer and a curated market of regional products," USA Today writes. "There are more than two dozen vendors on site, serving everything from coffee and sweets to smoked meats, Jamaican chicken, pizza and barbecue."

Not bad for a place that only opened last September. And somehow they... don't even get into the massive tower of fungi?

Check out USA Today's full list of the top 10 food halls in the country below.

1. *Keg and Case West 7th Market: St. Paul, MN*
2. *Legacy Food Hall: Plano, TX*
3. *Morgan Street Food Hall & Market: Raleigh, NC*
4. *Finn Hall: Houston, TX*
5. *La Centrale: Miami, FL*
6. *Riverside Food Lab: Riverside, CA*
7. *Little Italy Food Hall: San Diego, CA*
8. *Auction House Market: New Orleans, LA*
9. *Revolutsia: Wichita, KS*
10. *Pythian Market: New Orleans, LA*

—EMILY CASSEL

CITY PAGES

BITE, SIP, AHHH

FOOD & DRINK NEWSLETTER

CITYPAGES.COM /NEWSLETTERS

3400 Lyndale Ave S
www.twintown.com
612-822-3334
Follow us @twintownguitars

Pictured: bite-size pieces of heaven

Are you looking to add more smiles to your appetizer menu?

Let Curdtown show you how. Our deep-fried cheese curds are the perfect combination of tasty cheese and light crispy panko breading. We like to think we create happiness in each little nugget of cheese. Say cheeeeese!

Check out: **curdtown.com** or call: 612 910-7010
for information on where to find our product for your business.

THE NICOLLET DINER

OPEN
SUNDAY *to* SATURDAY
24 HOURS

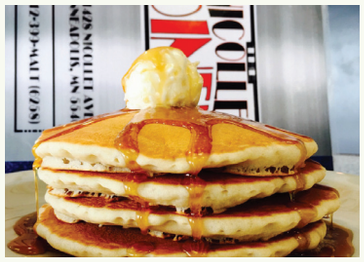
CITY PAGES BEST OF THE TWIN CITIES

VOTED TOP 5 DINERS *by* CITY PAGES READERS!

FEATURING

Espresso Drinks, Smoothies & Fresh Baked Pastries from Muffin Top Café!

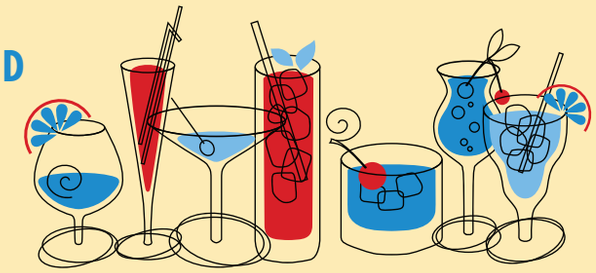
BREAKFAST • BURGERS • FRIES • SHAKES • MALTS • SUNDAES • BANANA SPLITS



New! BACK BAR

WE'RE CELEBRATING *with* HAPPY HOUR ALL MONTH LONG!

POP-UP FREEBIE FOOD & DRINK SPECIALS
MON–FRI
8–10AM & 3–6PM



2-4-1 RAILS, TAPS & HOUSE WINE
DAILY
8AM–1AM

THE BREAKFAST CLUB

The Breakfast Club is FREE and offers you great saving and rewards based on your visits to the Nicollet Diner & Muffin Top Café.

1428 Nicollet Ave MPLS, MN 55403 • 612-399-MALT(6258)

WWW.THENICOLLETDINER.COM

WHERE WE ALL CAN MEET

LOCAL • ORGANIC

PEOPLES ORGANIC

FAIR TRADE

CALHOUN SQUARE - MPLS

GALLERIA - EDINA **PRAIRIE CENTER DRIVE - EDEN PRAIRIE** **IDS CENTER - DOWNTOWN MPLS**

MINNETONKA BLVD - MTKA

Studio Emme, Modern floral studio offering seasonal fresh cut flowers, signature hand-tied bouquets, succulents, cards and curated gift collections.

Hobby Farmer Canning Company, Makers of delicious foods and beverages handed down through generations, our Pickle and Switchel recipes have been adapted to appeal to serious foodies who enjoy unique flavors and understand the value of maintaining health in a natural and holistic way

MN Slice, Where all the things we adore about MN come together to make a slice shop. The crust is a chewy sourdough, a great transportation device for a variety of hearty and flavorful toppings!

Spinning Wylde, Fresh spun and dye free cotton candy clouds made with organic cane sugar and natural flavors. Spinning out smiles in over 50 flavors with fun toppings, and a touch of whimsy!

BEST NEW FOOD HALL

USA TODAY 10Best

928 West Seventh Street • Saint Paul, MN 55102
www.kegandcase.com

Clutch Brewing Co., Shifting the craft beer industry into the next gear with hand-crafted ales and lagers. Enjoy sessionable libations and beers with unique, locally sourced ingredients in a welcoming taproom and lounge overlooking the market.

Pimento Jamaican Kitchen, Winners of "Food Court Wars" on Food Network, Pimento Jamaican Kitchen offers authentic Jamaican street and comfort food using family recipes and fresh ingredients since 2012. Don't worry, Eat happy!

Gazta and Enhancements, A cheese bar focusing on pairing cheese plates with craft cocktails, wine and anything else you drink. Serving Basque-focused dishes, and offering a great selection at our cheese retail counter.

Evla Pottery, For one-of-a kind functional pottery and abstract oil paintings from a husband-and-wife team of longtime local artists.

Rose Street Patisserie, Our market stand features confections and sweet treats. Authentically French minus the airfare!

Sweet Science Ice Cream, Handcrafted with the finest organic ingredients Minnesota has to offer. Creating one-of-a-kind all-natural flavor experiences one batch at a time.